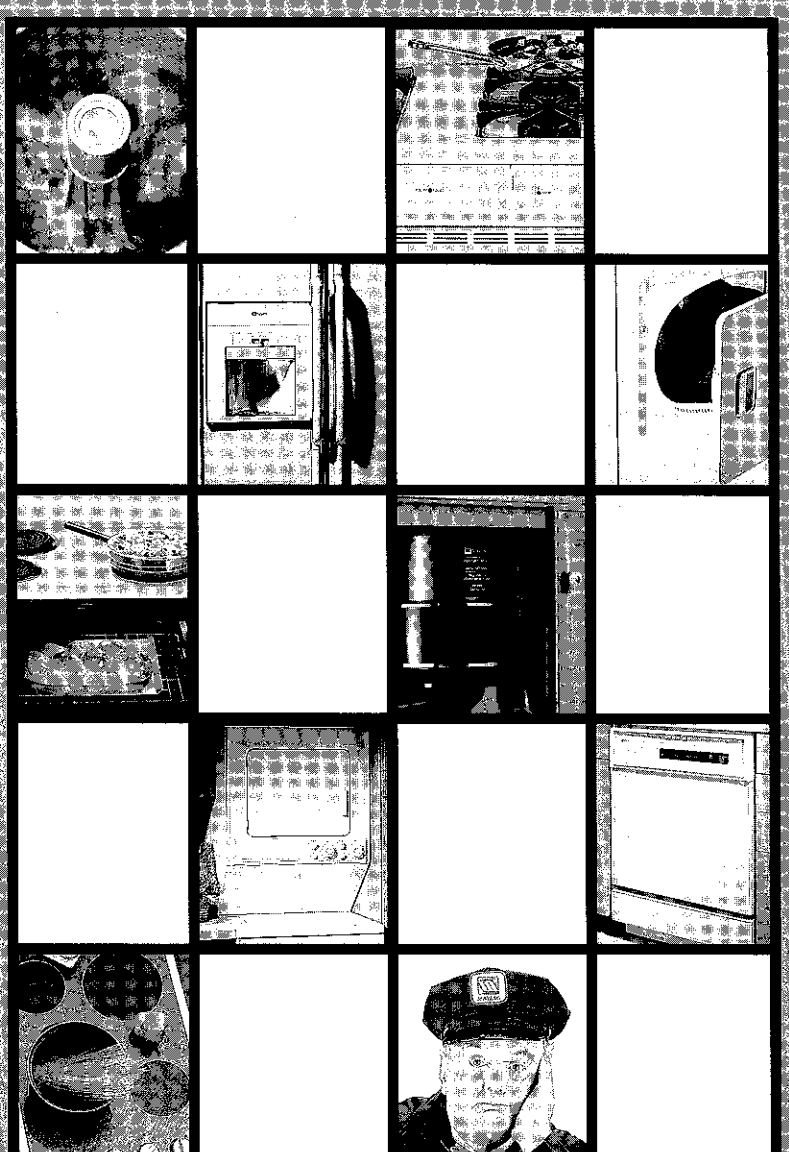
USER'S GUIDE

ELECTRIC COOKTOP



KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

MAYTAG®

MODELS CSE4000, CSE6010, CSE7000, CSE9000, CSE9600

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FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag electric cooktop. As you use your new cooktop we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

Read this manual. New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new cooktop operates. On the following pages you will find information regarding its operation. By following these instructions carefully, you will be able to fully enjoy and properly maintain your new Maytag cooktop.

Save time and money. Please take a moment to review the enclosed booklet, **"Cooking Made Simple."** Whether you need assistance in selecting the right cookware or reviewing correct pan sizes and heat settings, the answers are contained in this booklet.

If something goes wrong, check the "Before You Call for Service" section of this manual. It is designed to solve common problems you may encounter.

Should you have any questions about using your Maytag cooktop, call or write us. Be sure to provide the model and serial numbers of your cooktop.

MAYTAG CONSUMER EDUCATION
ONE DEPENDABILITY SQUARE
NEWTON, IOWA 50208
(515) 791-8911
(Mon.–Fri., 8 am–5 pm CST)
Internet: http://www.maytag.com

For future reference, keep this manual in a convenient location. Record the model number, serial number and purchase date of this cooktop in the spaces provided. (This information can be found on the data plate located either on the bottom of the cooktop or under the elements/drip bowls depending on your model.)

Model Number

Serial Number

Purchase Date

IMPORTANT: Keep your sales receipt or canceled check. Proof of original purchase date is needed for warranty service.

NOTE: In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this manual.

BE SURE YOU READ THE SAFETY INSTRUCTIONS ON PAGES 2–3 BEFORE YOU START TO USE THIS COOKTOP.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

The following instructions are based on safety considerations and must be strictly followed to reduce the potential risks of fire, electric shock, or personal injury.

Be sure appliance is properly installed and grounded by a qualified technician.

Do not attempt to adjust, repair, service, or replace any part of appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified servicer. Always disconnect power to unit before any servicing by tripping circuit breaker to the OFF position or removing the fuse.

Locate and mark the breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage.

To Prevent Fire or Smoke Damage

Remove all packing materials from the appliance before operating it.

Flammable materials should not be stored near surface elements.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over surface elements.

Do not leave any items on the cooktop or use as a storage area for food or cooking utensils.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Do not leave plastic items on the cooktop as they may melt or soften if left too close to the surface element.

To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in a pan on the surface element, cover pan. Never attempt to pick up or move a flaming pan.

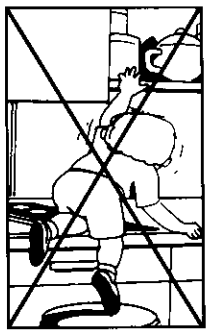
Child Safety

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.

Children must be taught that the appliance and utensils in or on it can be hot.

Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit. Children should never be allowed to sit or stand on any part of the appliance.

CAUTION: Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured.



About Your Appliance

To prevent injury or damage to the appliance, do not use appliance as a space heater to heat or warm a room.

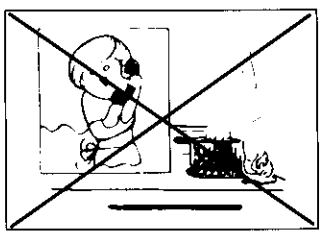
Do not operate after any product malfunction until proper repair has been done.

Cooking Safety

Always turn off surface element when cooking is completed.

It is normal for some parts of the cooktop, especially areas surrounding the surface elements, to become hot during cooking operations. Do not touch the cooktop until it has cooled.

Never leave surface cooking operations unattended at high heat setting or when deep fat frying. Boilovers cause smoke and greasy spillovers may ignite.



Use dry, sturdy potholders. Damp potholders on hot surfaces may cause burns from steam. Towels or other bulky items should never be used as potholders. Do not let potholders touch hot heating elements.

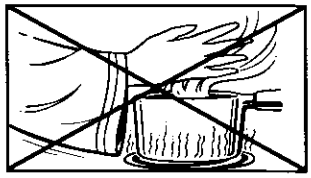
Always let quantities of hot fat cool before attempting to move or handle.

Do not let grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter.

Make sure the drip bowls are in place (select models). Absence of these bowls during cooking may subject wiring or components underneath to damage.

Ceramic glass cooktop (select models): Do not cook on a broken cooktop. Cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



DO NOT TOUCH THE SURFACE ELEMENTS OR AREAS NEAR THE ELEMENTS. Elements may be hot even though they are dark in color. Areas near surface elements may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or areas near elements until they have had sufficient time to cool. Other areas may become hot as well. Among these areas are the cooktop and the surfaces facing the cooktop.

Do not allow aluminum foil or any other metal object (other than a pan on a surface element) to contact heating elements.

Utensil Safety

Use proper pan size. This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in the ignition of clothing. The proper relationship of the utensil to the element will also improve efficiency.

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable or loose handled pans.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface elements. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Never let a pan boil dry as this could damage the utensil and the appliance.

Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for cooktop without breaking due to the sudden change in temperature.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units or stove top grills. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Cleaning Safety

Clean only parts listed in this manual and use procedures recommended.

Turn off all controls and wait for appliance parts to cool before touching or cleaning them.

Clean cooktop with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Do not soak or immerse the removable heating elements in water (select models). Immersing an element in water would damage the insulating material inside the element.

Do not use aluminum foil to line the surface unit drip bowls (select models). Improper installation of these liners may result in a risk of electric shock or fire.

SAVE THESE INSTRUCTIONS

USING YOUR COIL ELEMENT COOKTOP

(select models)

Surface Control Knobs

Your cooktop unit is equipped with control knobs that provide an infinite choice of heat settings from LO to HI. The knob can be set on any of the numbered settings or between the numbered settings.

To operate control: Push in and turn the knob in either direction to the desired setting. A red signal light will turn on to indicate that one or more of the surface elements are on.

When the control is in any position, other than OFF, it may be turned in any direction without pushing down. After a cooking operation, be sure the elements and indicator light are OFF.

Suggested Heat Settings

Turn the control knob to the desired heat setting. If in doubt, it is better to select a lower setting and increase to a higher one later if needed. It will take longer for the element to cool to a lower temperature than to heat up to a higher temperature.

Use the following chart as a guideline until you become more familiar with your new cooktop. Information in the chart is based on the use of heavy gauge metal cookware. Other pan materials may require a different heat setting for the same cooking operation. (For more information on cookware, see **"Cooking Made Simple"** booklet.)

Setting*		Uses
High	HI	To bring liquid to a boil, blanch, preheat skillet or bring up pressure in pressure cooker. ALWAYS REDUCE to a lower heat setting when liquids boil or food begins to cook.
	6	To brown or sear meat, heat fat for deep fat frying, for fast cooking of non-protein foods (vegetables or pasta).
	5	To maintain a fast boil for large amounts of liquid, for slower frying or sauteing.
Medium	4	To maintain a slow boil for large amounts of liquids, to continue cooking uncovered foods, for most frying operations, deep fat frying, or scalding.
	3	To continue cooking uncovered foods, maintain boil, stew, braise or steam.
	2	To maintain boil, poach, steam or simmer.
Low	LO	To keep foods warm before serving, poach or simmer.

*Control knob numbering may vary slightly according to model.

Care and Cleaning of Coil Element Cooktop

WARNING: Before cleaning, be certain all elements are turned off and the cooktop and elements are cool.

Porcelain Enamel Cooktop (select models)

- All spillovers, especially acid spillovers, should be wiped up as soon as possible with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe off a warm or hot surface with a damp cloth.
- When the surface is cool, clean with warm soapy water.
- Do not use abrasive or caustic cleaning agents on the porcelain enamel finish for they will permanently damage the finish.

Brushed Chrome Cooktop (select models)

- For light soil wipe with a soapy cloth. For heavier soil use a mild abrasive cleanser, rubbing with the grain to avoid streaking the surface.
- After cleaning, rinse and buff the surface.

Coil Elements

Surface elements are self cleaning. Do not immerse the elements in water.

To remove: Raise the element WHEN COOL and carefully pull out and away from the receptacle.

To replace: Insert the terminals of the element into the receptacle. Gently lift up on the outer edge of the element while guiding the terminals into the receptacle. Gently press down on the outer edge of the element until the element sits level on the drip bowl.

Control Knobs

Remove the knobs for cleaning by gently pulling up. Wash with mild detergent and water. Do not use abrasive cleaning agents as they will scratch the finish or remove markings. Rinse, dry and replace. Control knobs may also be washed in a dishwasher.

Drip Bowls

Make sure the drip bowls are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.

Do not use aluminum foil to line surface unit drip bowls. Improper installation of these liners may result in a risk of electric shock or fire.

Drip bowls will discolor or craze over time or if overheated. This discoloration or crazing is permanent. However, **it will not affect cooking performance.**

Chrome Bowls (select models)

- The drip bowls should be wiped after each use. For light soil wipe with a soapy cloth. For medium soil use a mild abrasive cleaner or plastic scouring pad. To prevent scratching, do not use any abrasive cleaning agents. If heavily soiled, place an ammonia-soaked paper towel on stains to loosen soil, then gently scrub. Burned on soil may be impossible to remove.
- Blue/gold stains are caused by overheating. These stains usually occur over a period of time and are permanent. To minimize heat stains:
  1. Avoid excessive use of the high heat setting. Use it only to start cooking, then lower the heat setting to finish cooking.
  2. Use flat bottom pans that do not extend more than two inches beyond the element. If large pans or canners are used, alternate the elements used.

Porcelain Bowls (select models)

- For light to moderate soil, wipe with a soapy cloth, use a mild abrasive cleaner such as Soft Scrub and a scouring pad or wash in a dishwasher. For heavy soils, place on newspapers, spray with commercial oven cleaner and place in plastic bag overnight. Follow the manufacturer's instructions. **CAUTION:** When using oven cleaner, spray carefully. Spraying other areas could damage finishes.
- For chrome rings, follow the directions above for chrome bowls.
- On models with separate drip bowls and trim rings, be sure the drip bowl and chrome trim ring are properly installed. The notch in the trim ring should be centered over the screw securing the receptacle to the maintop. If the trim ring rests on this screw, the trim ring and drip bowl will "rock."

USING YOUR CERAMIC GLASS COOKTOP

(select models)

Cooking Areas

The cooking areas on your cooktop are identified by permanent patterns in the ceramic glass surface. Use the smaller areas for small pans and the larger areas for large pans. **For best results pans should not extend more than 1/2 to 1 inch beyond cooking area.**

When a cooking area is turned on, a red glow from the element can be seen through the ceramic glass surface. The red glow will cycle on and off as the element cycles to maintain the heat setting.

NOTE: During the first few hours of use, you may notice that the ceramic cooktop emits a slight burning odor and a light smoke. Both of these conditions are normal and are caused by the insulation material of the heating elements in a new ceramic cooktop.

Surface Control Knobs

The cooking area controls are called INFINITE controls. This type of control provides an infinite choice of heat settings from LO to HI. The control can be set either on or **between** the settings.

To operate control: Push in and turn the knob, in either direction, to the desired heat setting.

When the control is in any position, other than OFF, it may be turned in any direction without pushing down. After a cooking operation, be sure the elements and indicator light are OFF.

Suggested Heat Settings

Turn the control knob to the desired heat setting. If in doubt, it is better to select a lower setting and increase to a higher one later if needed. It will take longer for the element to cool to a lower temperature than to heat up to a higher temperature.

Use the following chart as a guideline until you become more familiar with your new cooktop. Information in the chart is based on the use of heavy gauge metal cookware. Other pan materials may require a different heat setting for the same cooking operation. (For more information on cookware, see **"Cooking Made Simple"** booklet.)

Setting	Uses
HI	To bring liquid to a boil, blanch, heat oil for deep fat frying. **Always** reduce to a lower heat setting when liquids just begin to boil or food begins to cook.
MED HI	To brown or sear meat, scald. To fast saute. To maintain a fast boil for large amounts of liquids.
MED	To maintain a slow boil for large amounts of liquids, for frying.
MED LO	To continue cooking foods, maintain boil, stew, braise or steam.
LO	To keep foods warm before serving. Melting butter or chocolate.

Heat Retention

The ceramic glass cooking area retains heat for a period of time after the elements have been turned off. Put this retained heat to good use. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking. Because of this heat retention characteristic, the elements will not respond to changes in heat settings as quickly as coil elements. **In the event of a potential boilover, remove the pan from the cooking area.**

Surface Indicator Light

Your cooktop is equipped with a light(s) to indicate when a surface element is on. The light will remain on until the element is turned off.

Hot Surface Light

The cooktop is also equipped with a HOT SURFACE light. This red light will turn on to indicate that the cooking area is hot and will remain on until the area has cooled.

Care and Cleaning of Ceramic Glass Surface

Tips to Protect the Cooktop

- BEFORE FIRST USE, CLEAN COOKTOP as directed in the cleaning chart, page 8.
- Do not use glass pans on the ceramic glass cooktop. Glass ceramic, earthenware, heatproof glass or glazed pans may scratch the cooktop and are not recommended.
- Do not allow plastic, aluminum foil, sugar, or foods with high sugar content to melt onto the hot cooktop. If you accidentally melt these items to the cooktop, remove immediately while still hot using a razor blade scraper held carefully with a potholder. Melted materials can cause permanent damage to the cooktop. Do not attempt further cleaning until the area has cooled.
- To protect the ceramic glass top, it is not recommended to use the top as a work surface, as a cutting board or to cook food directly on the cooktop without a pan.
- Do not use a trivet or metal stand (such as a wok ring) between the pan and the cooktop. These items can mark or etch the surface and affect cooking efficiency.
- Disposable aluminum cookware, aluminum foil or foil containers such as popcorn poppers are NOT recommended for use on the ceramic glass cooktop. They will leave metal marks and may permanently melt onto the top if the cooking area is turned on.
- Do not slide metal or glass items across the cooktop. They may damage the top or leave marks which need to be removed promptly.
- Do not allow pan to boil dry as this could damage the cooktop and the pan.
- To prevent scratching or damage to the ceramic glass top, do not leave sugar, salt, sand, soil, shortening or other fats on the cooking area. Be sure the area is free from these before turning on the cooking area. Make it a practice to wipe cooktop surface with a clean damp cloth or paper towel before each use.
- To help keep cooktop clean, be sure cookware bottoms are clean and dry before each use.

CAUTION: If metal melts onto the ceramic surface, **do not use top. Call an authorized servicer.** Do not attempt to repair cooktop yourself.

Cleaning Recommendations

WARNING: Before cleaning, be certain all cooking areas are turned off and the surface is cool.

Carefully blot up spillovers around the outside of the cooking area as they occur with dry paper towels. **Be careful not to burn hands when wiping up spills. Do not use a damp cloth which may cause steam burns.**

When surface is cool, clean as directed in the chart on page 8. Other materials may damage the cooktop finish.

DO NOT USE THE FOLLOWING CLEANING AGENTS.

1. Abrasives (metal scouring pads, cleansing powders, scouring cleaners or pads) will scratch the cooktop.
2. Chemicals (oven cleaners, chlorine bleaches, rust removers or ammonia) may damage the finish of the cooktop.
3. Glass cleaners which contain ammonia may harm the cooktop.
4. Soiled clothes or sponges will leave an invisible film on the cooktop which may cause stains on the surface after area is heated. Grit and soil in these items may also scratch the surface.

Controls Knobs

Remove the knobs for cleaning by gently pulling up. Wash with mild detergent and water. Do not use abrasive cleaning agents as they will scratch the finish or remove markings. Rinse, dry and replace. Control knobs may also be washed in a dishwasher.

Cooktop Cleaning Chart

Cleaning Needs	Cleaning Agents	Directions
Daily cleaning, light to moderate soil.	Cooktop Cleaning Creme* Liquid dishwashing detergent Paste of baking soda and water	Gently apply with a clean cloth, nylon or plastic pad, or paper towels. If using detergent or baking soda, rinse completely and dry.
Heavy soil or brown/gray stains from hard water or metal marks	Cooktop Cleaning Creme* Non-abrasive soft scrubbing cleansers, such as Bon Ami, or Bar Keepers Friend	Gently scour with creme or cleansers and clean cloth or paper towel to remove as much as possible. Then reapply creme or cleansers and let stand for 30 to 45 minutes. Cover with damp paper towels and plastic wrap to keep moist. Scour to remove remaining stain.
Burned-on or crusty soils or residue	Single-edge razor blade (such as Widget by Gillette).	Place edge of single-edge razor on ceramic surface at a 30° angle. **Very carefully** scrape off soil. Clean remaining soil with Cooktop Cleaning Creme.
Sugar, plastic, aluminum foil	Single-edge razor blade held with a hot pad or wooden handled stainless steel spatula	Scrape from hot surface to a cool area immediately. Clean residue with cleaning creme when surface has cooled.

*Cooktop Cleaning Creme may be purchased from your local authorized dealer or service agency.

BEFORE YOU CALL FOR SERVICE

Check these points if...

The cooktop does not operate

- Are any house fuses blown or circuit breakers tripped?
- Is the cooktop properly connected to an electric circuit in the house?

The cooktop elements do not get hot enough

- Are the surface controls properly set?
- Is the voltage to the house low?
- Is the cookware bottom FLAT and not oversized? (See **"Cooking Made Simple"** booklet.)
- If the cooktop has coil elements, are they properly plugged into the receptacles?

The elements emit a slight odor and/or smoke when first turned on (select models)

- This is normal.

Tiny scratches or abrasions appear on the ceramic glass cooktop (select models)

- Is the surface free of coarse particles of sugar, dust, salt, etc. before you placed the pan on the surface?
- Were proper cleaning products used when cleaning the surface?
- Was glass cookware used?
- Were pans with rough bottoms used on the cooking surface?

Metal markings appear on the ceramic glass cooktop (select models)

- Were metal pans slid across the cooktop, especially aluminum?

Brown streaks and/or areas of discoloration with a metallic sheen appear on the ceramic glass cooktop (select models)

- Were food boilovers burned into the cooktop?
- Were the bottoms of the pans clean to avoid soil transfer to the cooktop?
- Was water with hard water minerals allowed to evaporate on cooktop?
- Were correct cleaning products used to clean cooktop (no chlorine bleach, ammonia, rust removers, oven cleaners)?

Chipping of the ceramic glass surface (select models)

- Was a sugar solution, plastic or aluminum foil allowed to remain on a hot cooktop surface?

For further assistance contact your Maytag dealer or call Maytag Customer Service:

U.S. 1-800-688-9900

CANADA 1-800-688-2002

COOKTOP WARRANTY

Full One Year Warranty

For **one (1) year** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranty

Second Year

After the first year from the date of original retail purchase through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year

After the second year from the date of original retail purchase through the fifth year, all of the following components which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

These components include:

Electric Heating Elements: Includes all surface elements (coil and smooth top), glass cooking surfaces.

Third Through Tenth Year

After the second year from the date of original retail purchase through the tenth year, sealed gas burners on gas cooktops which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Canadian Residents

This warranty covers only those cooktops installed in Canada that have been listed with Canadian Standards Association unless the cooktops are brought into Canada due to transfer of residence from the United States to Canada.

Limited Parts Warranty Outside United States Or Canada

For appliances located outside the United States and Canada, the **only** warranty provided with the appliance is as follows: For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

The specific warranties expressed above are the **only** warranties provided by the manufacturer. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

To Receive Warranty Service

To locate an authorized service company in your area contact the Maytag dealer from whom your appliance was purchased; or call Maytag Customer Service. Should you not receive satisfactory warranty service, call or write:

Maytag Customer Assistance
℅ Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370
US 1-800-688-9900
CANADA 1-800-688-2002

When contacting Maytag Customer Service be sure to provide the model and serial numbers of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

Should you still have a problem, write to: Major Appliance Consumer Action Program, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;
(b) Model number and serial number (found on the data plate) of your appliance;
(c) Name and address of your dealer and date the appliance was bought;
(d) A clear description of the problem you are having.

MAYTAG • One Dependability Square • Newton, Iowa 50208

Form No. 022CM-0196 Part No. 8111P109-60 or 210723A MP Litho U.S.A.